



❧ SOUPS ❧

**GAZPACHO** 5/7  
A refreshing classic.

**COCONUT CURRY SOUP** 5/7  
Prepared with fresh veggies from our very own Small Step Farm.

**SWITCHBACK SLOW-BURN CHILI** 6/8  
Grass-fed beef, Switchback brew, Cabot cheddar, cilantro-lime sour cream, corn chips. Some like it hot. Let us know if you're one of 'em.

**SOUP OF THE DAY** 5/7  
Your server will tell you all about it.

❧ SALADS ❧

**BEET AND GOAT CHEESE SALAD** 8.50  
Citrus infused beets, shallots, cilantro, and Vermont goat cheese over Small Step Farm greens.

**CAPRESE SALAD** 9.50  
Fresh mozzarella, tomatoes, basil, basil oil and balsamic reduction, served with crostini.

**BIG PICTURE HOUSE SALAD** 5 SMALL / 7 LARGE  
Small Step Farm greens dressed with our house-made maple balsamic vinaigrette topped with roasted red peppers and spiced pumpkin seeds.

**BABY SPINACH & BLUE CHEESE SALAD** 6 SMALL / 8 LARGE  
Baby spinach served with our blue cheese dressing, dried cranberries, toasted hazelnuts, and topped with crumbles of VT Boucher Blue Cheese. It's great with bacon (add \$1).

**TUSCAN CAESAR SALAD** 6 SMALL / 8 LARGE  
Citrus-parmesan dressing drizzled over romaine with rustic croutons. Add: Tuscan anchovies (\$2) or chicken (\$4).

❧ SMALL PLATES ❧

**CHICKEN SATAY** 9.50  
Peanut, coconut, and curry marinated chicken served on a bed of Asian slaw. Served with dipping sauce.

**CRAZY GOOD JALAPEÑO POPPERS** 8  
House-made from spicy town! Served with cilantro-lime sour cream.

**AMANDA'S WICKED GRABCAKE** 8.50  
Served with avocado, chipotle mayo and mixed green salad.

**SPANAKOPITA** 8  
Filo pastry, spinach, onions, and feta. Served with tzatziki and mixed green salad.





## ❧ BIG PLATES ❧

Served from 5-9pm

### **GRILLED NY STRIP** **22.50**

Served with herb oven-roasted potatoes, Small Step Farm seasonal vegetables finished with whole roasted garlic and red wine sauce.

### **THE BURGERS**

Local VT grass-fed beef served with Mad House Munchies and side salad. This burger is so good, it's even been on TV.

**BIG PICTURE BURGER:** Boucher Blue Cheese, sauteed mushrooms, and onions. **12.50**

**BACON BOURBON:** Bourbon flamed with bacon and Cabot cheddar. **12.50**

### **FAMOUS FISH TACOS** **16.50**

Red rice, black beans, fried fish, corn tortillas, shredded lettuce, salsa, chipolte-ranch sauce, and, cilantro-lime sour cream.

### **ASIAN STIR-FRY** **16**

A medley of Asian and Small Step Farm vegetables fried in a wok with Thai Curry, served over rice noodles.

### **PENNE ARRABIATA** **16**

Penne tossed with fresh tomatoes, garlic, olive oil, red pepper flakes and basil. Finished with grated parmesan.

### **THE CHICKEN** **18.50**

Pan seared Misty Knoll Statler with Jose's magic spice rub, served with roasted potatoes, vegetable caponata, and a fresh herb white wine sauce.

### **LAMB KEBOBS** **18.50**

Marinated Small Step Farm veggies and lamb, skewered and grilled, served with red rice and tzatziki sauce.

### **THE MAD FARMER** **MARKET PRICE**

A daily special made with fresh produce from our very own Small Steps Farm.

## ❧ BISTRO MENU ❧

Bistro Menu, Soups, and Salads served from 3-10pm

### **PITA PARTY PLATTER** **12.50**

Baba Ghanoush, hummus, roasted marinated vegetables, tabouleh, feta, and pita.

### **THE MAD PHILLY** **10.50**

Shaved beef, mushrooms, and caramelized onions smothered in American cheese, served on a toasted hoagie roll imported direct from the city of Brotherly Love!

### **THE BIG PICTURE BURGER** **12.50**

See above for description.

### **AMANDA'S BURRITO** **10.50**

Add tofu (\$3), chicken (\$4), or beef (\$6)

### **BIG NACHOS** **8**

Cheddar, salsa and sour cream. Add jalapeños (\$.50)  
Add Slow-Burn Chili (\$4)

### **THE BLT** **8**

Classic, served with chips.

### **PLAIN JANE QUESADILLA** **6**

### **VERY VEGGIE QUESADILLA** **7.50**

### **CHICK-ADILLA** **9**

## ❧ SIDES ❧

### **MARINATED OLIVES** **3.50**

### **BREAD/PARMESAN/OLIVE OIL** **4**

### **HOUSE-MADE HUMMUS** **5**

Served with Red Hen baguette.

### **HERB POTATO SALAD** **2.50**

### **CITRUS-INFUSED BEETS** **4**

### **SMOKED SCOTTISH SALMON** **6.50**

### **VERMONT CHEESE PLATE** **8**

### **SAUTÉED SEASONAL GREENS** **5**



WE USE LOCAL PRODUCTS WHENEVER AND WHEREVER WE CAN. OUR VT PROVIDERS ARE:

THE BIG PICTURE'S OWN SMALL STEP FARM • HARTSHORN'S • SANTA DAVIDA FARM • GAYLORD FARM • SNUGG VALLEY BEEF  
BOYDEN VALLEY FARM • MAPLE MEADOW EGGS • GREEN MTN SMOKEHOUSE • VT BUTTER & CHEESE CO. • HIGHGATE FARMS  
WOODMOUNTAIN FISH • RED HEN BAKERY • CABOT • MONUMENT FARMS • COLD HOLLOW